



# Alberelli dal 1960

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**Classification:** Salento IGP Organic Red

**Variety:** Primitivo

**Place of production:** Manduria (Taranto)

**Soil type:** Red soil

**Farming method:** Apulian Alberello (little tree) planted since 1960

**Average grape yield of wine per hectare:** 20 hl

**Vinification:** In inox steel

**Aging:** 18 months in tonneau and then in bottle

**Alcohol content:** 15%

**Service temperature:** 18-20°C

## Sensory Notes

Very dense ruby. Wide-ranging olfactory kit: ranging from blackberry to cherry, quince, officinal herbs, licorice roots. Muscular on the palate, chewy but also fresh with great tannin.

## Matching

Lamb chops with herbs, cacciatora sauce here, braised beef with primitivo, roast pheasant.